Built-In Double Oven

LAM4602

User Manual

LAMONA

Exclusive to Howdens Joinery Co.

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Subject to change without notice.

⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

SAFETY INSTRUCTIONS

Installation

WARNING! Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

WARNING! Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.

- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

Use

WARNING! Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING! Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent

damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Care and cleaning

WARNING! Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

WARNING! Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

WARNING! Risk of injury or suffocation.

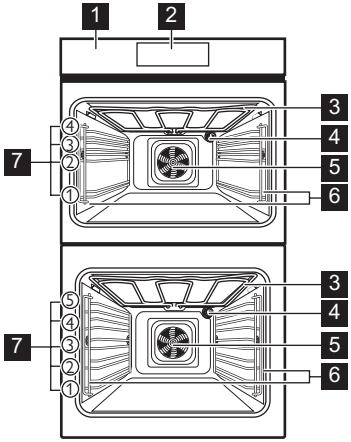
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

PRODUCT DESCRIPTION

General overview



1 Control panel
2 Electronic programmer
3 Heating element
4 Lamp
5 Fan
6 Shelf support, removable
7 Shelf positions

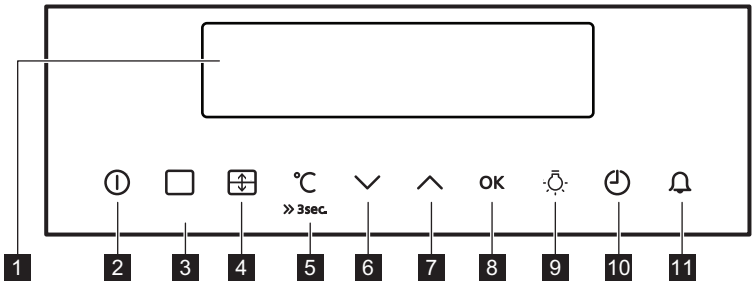
Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Trivet**
  For roasting and grilling.

  Use the trivet only with the Grill- / roasting pan.
- **Telescopic runners**
  For shelves and trays.

CONTROL PANEL

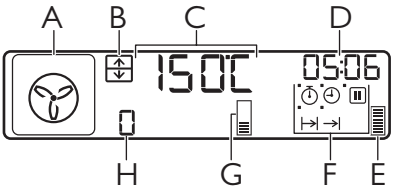
Electronic programmer



Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	Shows the current settings of the appliance.
2		ON / OFF	To activate and deactivate the appliance.
3		OPTIONS	To set an oven function, a cleaning function or an automatic programme.
4		OVEN SELECTION	To switch between top and main oven.
5	℃ » 3sec.	TEMPERATURE / FAST HEAT UP	To set and examine the cavity temperature or the core temperature sensor temperature (if present). If you press it and hold for three seconds, it turns the Fast heat up function ON and OFF.
6		UP	To move up in the menu.
7		DOWN	To move down in the menu.
8	OK	OK	To confirm the selection or setting. To move down in the menu.
9		OVEN LIGHT	To activate or deactivate the oven lamp.
10		CLOCK	To set the clock functions.
11		MINUTE MINDER	To set the Minute Minder.

Display



A. Oven function symbol
B. Top / Main oven indicator
C. Temperature / time of day display
D. Clock / Residual heat display / Minute Minder
E. Residual heat indicator
F. Indicators for the clock functions
G. Heat-up indicator / Fast Heat Up indicator
H. Number of the oven function / programme

Other indicators of the display:

Symbol	Name	Description
☐	**Functions**	You can choose an oven function.
h / min	**h / min**	A clock function operates.
°C ⇢	**Temperature / Fast heat up**	The function operates.
°C	**Temperature**	The current temperature is indicated.
°C	**Temperature**	You can change the temperature.
	Light	You deactivated the light.
	Minute minder	The minute minder function operates.

Heat up indicator

If you activate an oven function, the bars come on in the display. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature, the bars go off the display.

BEFORE FIRST USE

WARNING! Refer to Safety chapters.

Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

Refer to "Care and cleaning" chapter.

Clean the appliance before first use.
Put the accessories and the removable shelf supports back to their initial position.

Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows h and 12:00. "12" flashes.

1. Touch ^ or ˇ to set the hours.
2. Touch OK or 🕘.
3. Touch ^ or ˇ to set the minutes.
4. Touch OK or 🕘.

The Temperature / Time display shows the new time.

Changing the time

You can change the time of day only when the appliance is off.

Touch 🕘.
🕘 flashes in the display.
To set the new time of day, refer to "Setting the time".

DAILY USE

WARNING! Refer to Safety chapters.

Selecting an oven

1. To switch on the appliance press ⏻.
2. Repeatedly press ⇕ until the top / main oven indicator appears on the display.

Top oven functions

Oven function		Application
	True Fan Cooking	To bake on 1 shelf positions at the same time and to dry food.
	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom.
	Slow Cooking	To prepare tender, succulent roasts.
	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Grilling	To grill flat food and to toast bread.
	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	ECO Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.

Main oven functions

Oven function		Application
	True Fan Cooking	To bake on up to 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.

Oven function		Application
	Slow Cooking	To prepare tender, succulent roasts.
	Conventional Cooking	To bake and roast food on 1 shelf position.
	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Grilling	To grill flat food and to toast bread.
	Keep Warm	To keep food warm.
	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	ECO Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.

Setting the oven function

1. Activate the appliance with ⏻ or ☐. The display shows the set temperature, the symbol and the number of the oven function.

2. Touch ^ or ˇ to set an oven function.

3. Touch OK or the appliance starts automatically after five seconds.

If you activate the appliance and do not set an oven function or programme, the appliance deactivates automatically after 20 seconds.

Changing the temperature

Touch ^ or ˇ to change the temperature in steps of 5 °C.
When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

Checking the temperature

You can see the temperature in the appliance when the function or programme operates.

1. Touch °C »3sec..

The Temperature / Time display shows the temperature in the appliance.

2. Touch OK to go back to the set temperature or the display shows it automatically after five seconds.

Fast heat up function

Do not put food in the oven when the Fast heat up function operates.

The Fast heat up function is not available with every oven function. An acoustic signal sounds if the Fast heat up function is not available for the set function if Faulty tone is activated in the settings menu. Refer to "Using the settings menu".

The Fast heat up function decreases the heat up time.

To activate the Fast heat up function touch and hold °C »3sec. for more than three seconds. If you activate the Fast heat up function, the bars on the display flash one by one and °C ⏩ comes on to show that the function operates.

CLOCK FUNCTIONS

Clock functions table

Clock function		Application
⏱	COUNT UP TIMER	To set the count up, which shows how long the appliance operates. This function has no effect on the operation of the appliance.
🕒	TIME OF DAY	To show the time of day. To change the time of day, refer to "Setting the time".
↦|	DURATION	To set how long the appliance operates.
→|	END	To set when the appliance deactivates. You can use Duration and End at the same time (Time delay) if you want the appliance to activate and deactivate automatically later.

Count Up Timer

The Count Up Timer is not activated if Duration and End are set.

The Count Up Timer starts to count when the appliance starts to heat.

1. To reset the Count Up Timer, touch 🕒 again and again until ⏱ flashes in the display.
2. Touch ﹀ until the display shows "00:00" and the Count Up Timer starts to count up again.

Setting the DURATION

1. Activate the appliance and set an oven function and temperature.
2. Touch 🕒 again and again until the display shows ↦|.

↦| flashes in the display.

3. Use ﹀ or ﹀ to set the minutes for DURATION.
4. Touch OK to confirm.
5. Use ﹀ or ﹀ to set the hours for DURATION.

If you touch ◴ or OK while you set the DURATION, the appliance switches to the setting of the END function.

6. When the set time ends, an acoustic signal sounds for two minutes.

↦| and time setting flash in the display. The appliance deactivates.

7. Touch a sensor field or open the oven door to stop the acoustic signal.
8. Deactivate the appliance.

Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch ◴ again and again until the display shows →|.

→| flashes in the display.

3. Use ^ or ˇ to set the END and OK or ◴ to confirm. First you set the minutes and then the hours.

When the set time ends, an acoustic signal sounds for two minutes. →| symbol and the time setting flash in the display. The appliance deactivates.

4. Touch a sensor field or open the oven door to stop the acoustic signal.
5. Deactivate the appliance.

Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (maximum 23 h 59 min). This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.

1. Touch 🔔.

🔔 and "00" flash in the display.

2. Use ^ or ˇ to set the MINUTE MINDER. First you set the seconds, then the minutes and the hours.
3. Touch ^ and ˇ at the same time to reset the set time.
4. Touch OK or the MINUTE MINDER starts automatically after five seconds.

When the set time ends, an acoustic signal sounds for two minutes and 00:00 and 🔔 flash in the display.

5. Touch a sensor field or open the oven door to stop the acoustic signal.

Setting the Time delay function

The DURATION ↦| and END →| can be used at the same time, if the appliance is to be switched on and off automatically later.

In this case, first set the DURATION ↦| and then the END →| function (refer to "Setting the DURATION" and "Setting the END").

When the Time delay function is activated, the display shows a static symbol of the oven function, ↦| with a dot and →|. The dot shows which clock function is on in the Clock / residual heat display.

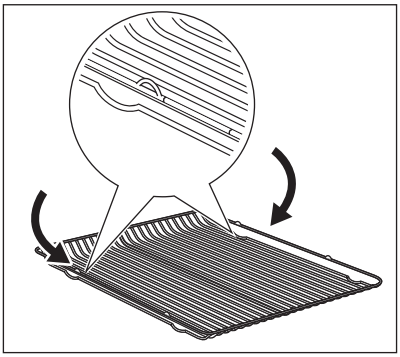
USING THE ACCESSORIES

WARNING! Refer to Safety chapters.

Inserting the accessories

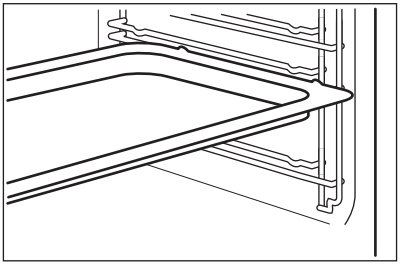
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



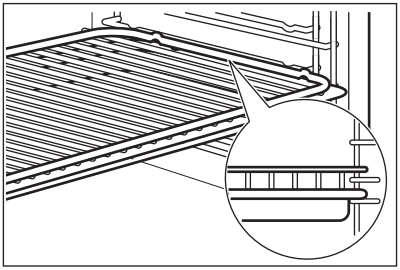
Deep pan:

Push the deep pan between the guide bars of the shelf support.



Wire shelf and the deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

Telescopic runners - inserting the accessories

With the telescopic runners you can put in and remove the shelves more easily.

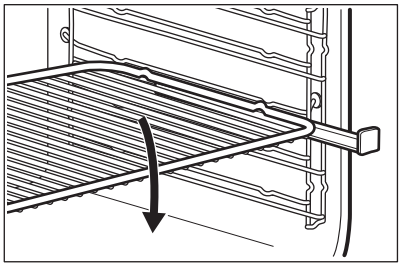
CAUTION! Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

CAUTION! Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Wire shelf:

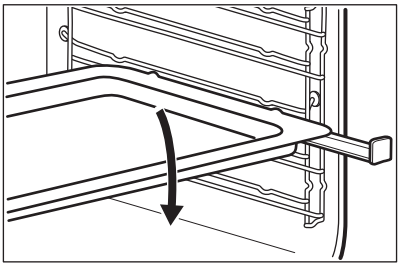
Put the wire shelf on the telescopic runners so that the feet point downwards.

The high rim around the wire shelf is a special device to prevent the cookware from slipping.



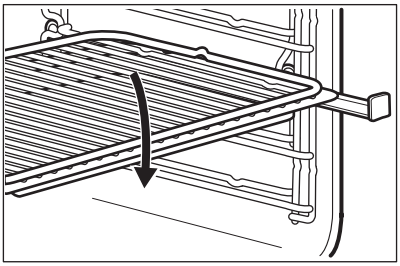
Baking tray or deep pan:

Put the baking tray or deep pan on the telescopic runners.



Wire shelf and deep pan together:

Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.

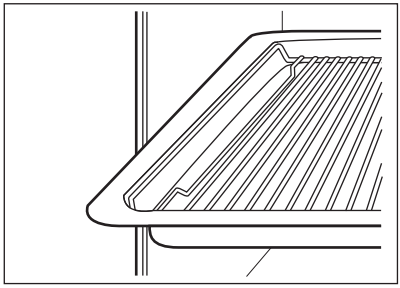


Trivet and Grill- / Roasting pan

WARNING! Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

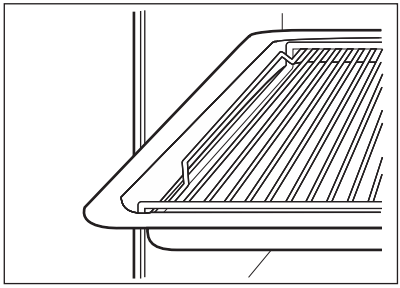
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

ADDITIONAL FUNCTIONS

Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. To activate the function deactivate the appliance with ⏻. Do not set an oven function.
2. Touch and hold ⏲ and ﹀ at the same time for 2 seconds.

SAFE comes on in the display.
To deactivate the Child Lock function repeat step 2.

Using the Function Lock

You can activate the function only when the appliance operates.

The Function Lock prevents an accidental change of the oven function.

1. To activate the function activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold ⏲ and ﹀ at the same time for 2 seconds.

An acoustic signal sounds.
Loc comes on in the display.

To deactivate the Function Lock repeat step 3.

You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

Using the settings menu

You can set the settings menu only when the appliance is deactivated.

The settings menu lets you activate or deactivate functions in the main menu. The display shows SET and the number of the setting.

	Description	Value to set
1	RESIDUAL HEAT INDICATOR	ON / OFF
2	KEY TONE*1)*	CLICK / BEEP / OFF
3	FAULTY TONE	ON / OFF
4	SERVICE MENU	-
5	RESTORE SETTINGS	YES / NO

1) It is not possible to deactivate the tone of the ON / OFF sensor field.

1. When the appliance is deactivated, touch and hold ☐ for three seconds.

The display shows SET1 and "1" flashes.

2. Touch ^ or ˇ to set the setting.
3. Touch OK.
4. Touch ^ or ˇ to change the value of the setting.
5. Touch OK.

To exit the Settings menu, touch ⏻ or touch and hold ☐.

Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if an oven function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

After the Automatic switch-off, touch a sensor field to operate the appliance again.

The Automatic switch-off does not work with the functions: Light, Slow Cooking, Duration, End, Time delay.

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  - when the appliance is activated.
  - if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  - if the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Do not unplug the oven immediately after cooking.

HINTS AND TIPS

WARNING! Refer to Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Double oven

Top oven
The top oven is the smaller of the two ovens. It has 4 shelf positions. Use it to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flans or quiche.

Main oven
The main oven is the bigger of the two ovens. It is particularly suitable for cooking larger quantities of food.

Baking

- Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**

Baking results	Possible cause	Remedy
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

Baking

To bake in the main oven use the function True Fan Cooking.

Top oven

Food	Temperature (°C)	Time (min)	Shelf position
Biscuits	170 - 190	10 - 20	2
Bread	200 - 220	30 - 35	1
Bread rolls / buns	170-180	10 - 15	1
Cakes:			
- Small & Queen	160 - 170	18 - 25	2
- Sponges	160 - 175	20 - 30	2
- Victoria Sandwich	160 - 170	18 - 25	2
- Madeira	140 - 150	75 - 90	2
- Rich Fruit	140 - 150	120 - 150	2
- Gingerbread	140 - 150	75 - 90	2
- Meringues	90 - 100	150 - 180	2
- Flapjack	160 - 170	25 - 30	2
- Shortbread	130 - 150	45 - 65	2

Food	Temperature (°C)	Time (min)	Shelf position
Casseroles:			
- Beef / Lamb	160 - 170	150 - 180	1
- Chicken	160 - 180	75 - 90	1
Convenience Foods	Follow manufacturer's instructions.		
Fish	170 - 190	20 - 30	2
Fish Pie (Potato Topped)	190 - 200	20 - 30	2
Fruit Pies, Crumbles	190 - 200	30 - 50	2
Milk Puddings	150 - 170	90 - 120	2
Pasta, Lasagne etc.	170 - 180	40 - 50	2
Pastry:			
- Choux	180 - 190	30 - 40	2
- Eclairs, Profiteroles	180 - 190	30 - 40	2
- Flaky / Puff Pies	210 - 220	30 - 40	2
Shortcrust:			
- Mince Pies	190 - 210	15 - 20	2
- Meat Pies	190 - 210	25 - 35	2
- Quiche, Tarts, Flans	180 - 200	25 - 50	2
Scones	220 - 230	8 - 12	2
Shepard's Pie	180 - 190	30 - 40	2
Souffles	190 - 200	20 - 30	2
Vegetables:			
- Baked Jacket Potatoes	180 - 190	60 - 90	2
- Roast Potatoes	180 - 190	60 - 90	2
Yorkshire Pudding:			
- Large	200 - 210	25 - 40	1
- Individual	210 - 220	15 - 25	1

Main oven

Food	Temperature (°C)	Time (min)	Shelf position
Biscuits	180 - 190	10 - 20	3
Bread	190 - 210	30 - 35	3

Food	Temperature (°C)	Time (min)	Shelf position
Cakes:			
- Small & Queen	160 - 170	18 - 25	3
- Sponges	160 - 170	20 - 25	3
- Madeira	140 - 160	60 - 75	3
- Rich Fruit	130 - 140	120 - 150	3
- Christmas	130 - 140	180 - 270	3
Fish	160 - 180	20 - 30	3
Fish Pies, Crumbles	170 - 180	30 - 50	3
Milk Puddings	140 - 160	60 - 90	3
Pastry:			
- Choux	180 - 190	30 - 40	3
- Shortcrust	180 - 190	25 - 35	3
- Flaky	180 - 190	30 - 40	3
- Puff	Follow manufacturer's instructions. Reduce the temperature by 20ºC.		
Plate Tarts	180 - 190	25 - 45	3
Quiches / Flans	170 - 180	25 - 45	3
Scones	210 - 230	8 - 12	3

Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish. This function is not applicable to such recipes as pot roast or fatty roast pork.

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Select the function Slow Cooking.

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef	1000 - 1500 g	120	120 - 150	1
Fillet of beef	1000 - 1500 g	120	90 - 150	3
Roast veal	1000 - 1500 g	120	120 - 150	1

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Steaks	200 - 300 g	120	20 - 40	3

Pizza Setting

Top oven

Food	Temperature (°C)	Time (min)	Shelf position
Apple Pie	160 - 180	160 - 180	1
Plate Tart	160 - 180	25 - 50	1
Pizza	Follow manufacturer's instructions.		1
Quiches / Tarts	160 - 180	25 - 50	1

Main oven

Food	Temperature (°C)	Time (min)	Shelf position
Apple Pie	160 - 180	50 - 60	3
Plate Tart	180 - 200	25 - 50	3
Pizza	Follow manufacturer's instructions.		3
Quiches / Tarts	180 - 200	25 - 50	3

Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

Roasting tables - Main oven

Beef

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef or fillet: rare	per cm. of thickness	190 - 200 1)	5 - 6	2
Roast beef or fillet: medium	per cm. of thickness	180 - 190 1)	6 - 8	2
Roast beef or fillet: well done	per cm. of thickness	170 - 180 1)	8 - 10	2

1) *Preheat the oven.*

Pork

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Shoulder, neck, ham	1 - 1.5 kg	160 - 180	90 - 120	2
Pork chop	1 - 1.5 kg	160 - 180	60 - 90	2
Meat loaf	750 g - 1 kg	160 - 170	45 - 60	2
Knuckle of pork (precooked)	750 g - 1 kg	150 - 170	90 - 120	2

Veal

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	160 - 180	90 - 120	2
Knuckle of veal	1.5 - 2	160 - 180	120 - 150	2

Lamb

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Leg of lamb, roast lamb	1 - 1.5	150 - 170	75 - 120	2
Saddle of lamb	1 - 1.5	160 - 180	60 - 90	2

Game

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Saddle of hare, leg of hare	Up to 1 kg	220-250	25 - 40	2

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Loin of Game	1.5-2	210-220	75 - 105	1
Leg of Game	1.5-2	200-210	90 - 135	1

Poultry

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Poultry pieces	200 - 250 g each	200 - 220	35 - 50	3
Half chicken	400 - 500 g each	190 - 210	35 - 50	3
Poultry	1 - 1.5 kg	190 - 210	45 - 75	1
Duck	1.5 - 2 kg	180 - 200	75 - 100	1
Goose	3.5 - 5 kg	160 - 180	150 - 210	1
Turkey	2.5 - 3.5 kg	160 - 180	105 - 150	1
Turkey	4 - 6 kg	140 - 160	150 - 240	1

Fish (steamed)

Type of meat	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	210 - 220	40 - 60	1

Grilling

Always grill with the maximum temperature setting.

Set the shelf into the shelf position as recommended in the grilling table.

For grilling in the top oven adjust the shelf position to suit different thicknesses of food.

Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.

Always preheat the empty oven with the grill functions for 5 minutes.

CAUTION! Always grill with the oven door closed.

Grilling and Fast Grilling - Top oven

Food	Time (min)
Bacon Rashers	5 -6
Beefburgers	10 - 20
Chicken Joints	20 - 40
Lamb Chops	15 - 25

Food	Time (min)
Pork Chops	20 - 25
Whole Fish, Trout / Makarel	10 - 12
Fillets, Plaice / Cod	4 - 6
Kebabs	12 - 18
Kidneys, Lamb / Pig	6 - 10
Sausages	20 - 30
Toasted Sandwiches	3 - 4
Steaks:	
- Rare	4 - 6
- Medium	6 - 8
- Well Done	12 - 15

Grilling - Main oven

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2
Back of lamb	210 - 230	25 - 35	20 - 25	3
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	3 / 4

Fast Grilling - Main oven

Food	Time (min)		Shelf position
	1st side	2nd side	
Burgers / Burgers	8 - 10	6 - 8	4
Pork fillet	10 - 12	6 - 10	4
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast / Toast ***1)***	1 - 3	1 - 3	5
Toast with topping	6 - 8	-	4

1) *Preheat the oven.*

Defrost - Main oven

Remove the food packaging and put the food on a plate.

Use the first shelf position from the bottom.

Do not cover the food with a bowl or a plate, as this can extend the defrost time.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4 kg	60	60	-

CARE AND CLEANING

WARNING! Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

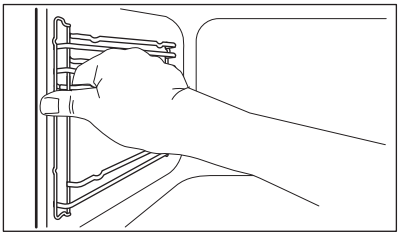
Stainless steel or aluminium appliances

Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

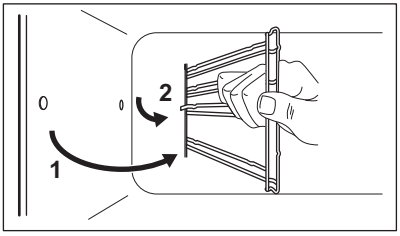
Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.



Install the shelf supports in the opposite sequence.

The retaining pins on the telescopic runners must point to the front.

Catalysis

CAUTION! Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soap or other cleaning agents. This will damage the catalytic surface.

Remove all accessories and removable shelf supports.

The walls and the top of the cavity are catalytic-coated. They absorb fat and food particles at high temperature without smell.

To support this self-cleaning process heat the appliance without any food regularly.

Spots or discolouration of the catalytic surface have no effect on catalytic properties.

During the catalytic cleaning the oven lamp is on.

1. Set the Cata cleaning function (refer to "Oven functions"). The display shows "Cata" and the duration of the cleaning procedure (1 hour).
   You cannot set the Duration, but you can use the End function to delay the start of the cleaning procedure.

An acoustic signal sounds after the time ends. The appliance deactivates.

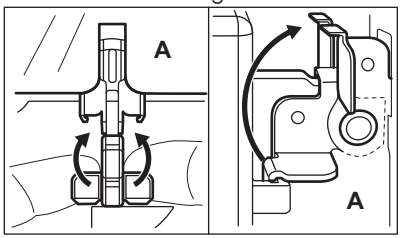
2. Touch a sensor field or open the oven door to stop the acoustic signal.
3. Clean the bottom of the appliance with a soft and moist sponge.

Removing and installing the door

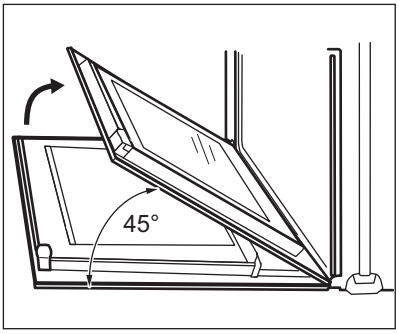
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

WARNING! Be careful when you remove the door from the appliance. The door is heavy.

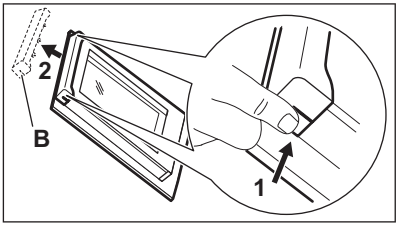
1. Open the door fully.
2. Fully lift up the clamping levers (A) on the two door hinges.



3. Close the door until it is at an angle of approximately 45°.

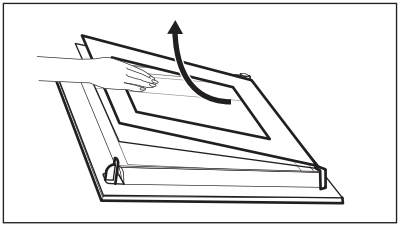


4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



CAUTION! Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, install the glass panels and the door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

WARNING! Danger of electrocution! Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

The lamp glass cover is at the back of the cavity.

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with a suitable 300 °C heat-resistant oven lamp. Use the same oven lamp type.
4. Install the glass cover.

TROUBLESHOOTING

WARNING! Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display does not show the time during the off status.	The display is deactivated.	Touch and at the same time to activate the display again.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "C3".	The cleaning function does not operate. You did not fully close the door, or the door lock is defective.	Fully close the door.

Problem	Possible cause	Remedy
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.

Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

ENERGY EFFICIENCY

Product Fiche and information according to EU 65-66/2014

Supplier's name	Lamona
Model identification	LAM4602
Energy Efficiency Index	Top oven: 105.6 Main oven: 106.2
Energy efficiency class	Top oven: A Main oven: A
Energy consumption with a standard load, conventional mode	Top oven: not applicable Main oven: 0.94 kWh/cycle
Energy consumption with a standard load, fan-forced mode	Top oven: 0.75 kWh/cycle Main oven: 0.86 kWh/cycle
Number of cavities	2
Heat source	Electricity
Volume	Top oven: 39 l Main oven: 62 l

Type of oven	Built-In Oven
Mass	56.8 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**
  - Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
  - Use metal dishes to improve the energy saving.
  - When possible, put the food inside the oven without heating it up.
  - When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.
  - Use the residual heat to warm up other foods.
- **Cooking with fan** - when possible, use the cooking functions with fan to save energy.
- **Residual heat**
  - In some oven functions if a programme with time selection (Duration, End, Time Delay) is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% earlier. The fan and lamp continue to operate.
- **Cooking with the lamp off** - deactivate the lamp during the cooking and activate only when you need it.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting. The display shows the residual heat temperature.
- **Eco functions** - refer to "Oven functions".

YOUR GUARANTEE

Product Guarantee Details (UK only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of breakdown repairs. (Details of which are shown on your Proof of Purchase Document).

- Any claim during the period of the guarantee (MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE)
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alternations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person.

(The guarantee in no way affects your statutory or legal rights)

What to do if you need to report a problem-

Please ensure you have ready:

- **The product's model & serial numbers**
- **Howdens Proof of Purchase document**
- **Your full contact details**

Call the Service Line on 0845 00 60 006

ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

If supplied, please stick your self adhesive product rating plate here, or make a note of the product serial number below in the box below for future reference.

Serial Number : .....

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